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Public Comment 


Dockers Management Branch (HFA - 305)
The Food & Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852


Sept 12 '99


Att: 98N-1230
96P-0418
97P-0197

CRUELTY = Contamination 
= infection = \$\$\$ health costs

 I urgently request that the FDA BAN the cruel, abusive practice of FORCED molting, not only because it is unnatural, but also because FORCE (compel, impose, coerce the UNNATURAL) is the cause of infectious diseases of hens, eggs and the consumers of both.

 More must be done than attaching Bacteria Warning labels. You MUST change the system - the practice.. the rest is just cosmetic nonsense! Current 'forced molting' =

 Human health is AT RISK.. Insurance health costs rise!
Raise intelligence and humanity instead!

 Please DO THE RIGHT THING by consumer and animal alike or be responsible for infections, deaths & obscene cruelty to animals.

BAN FORCED MORTING!

C632

Sincerely,



98N 1230

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I am writing to request that you introduce legislation to ban the forced molting of egg-laying hens, a deplorable practice which not only causes great suffering to the birds, but endangers public health as well.

This practice, followed by some 60 percent of U.S. egg producers, involves putting the hens into a forced molt by drastically reducing rations or by totally withdrawing food for five days to two weeks.

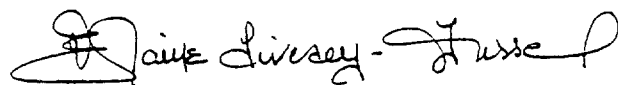
This is done to bring about an additional round of profitable egg-laying more quickly than it would naturally occur, since the longer a bird goes without molting, the poorer the egg quality produced.

Recently, researchers have observed that flocks subjected to forced molts produce eggs with significantly higher levels of Salmonella enteritidis. Apparently the weakened condition of the starving hens makes them an easy target for the bacteria. An immunologist at the USDA has said that farmers should find less stressful ways to produce eggs.

Humans who eat Salmonella-tainted eggs develop flu-like symptoms of nausea, vomiting, diarrhoea and in numerous cases, dehydration, convulsions and prostration. According to the Centers for Disease Control it is among the "top ten most deadly infectious diseases," yet it was virtually non-existent prior to the 1980s.

I trust you will agree that legislation banning forced molting is needed to safeguard the American people every bit as much as on humane grounds.

Sincerely yours,



With great respect, I beg you to consider this regulation!

HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION
CROSS REFERENCE SHEET

Docket Number/Item Code: 98N-1230/C632

See Docket Number/Item Code: 97P-0197/C633
96P-0418/C632

Elaine Frances Livesey - Fassel, B.F.A. M.A.E.

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